

Apertivos

Spicy Chicken Empanadas

Chimichurri, Crema 9.

Wild Mushroom and Goat Cheese Empanadas

Capriole Farms Goat Cheese, Sun-Dried Tomato 9.

Kentucky Bison Empanadas

Avocado, Jalapeño, Cilantro 9.

Veal Calves Liver

Carmelized Onions, Point Reyes Bleu Cheese, Giant Peruvian Lima Beans 11.

Marksbury Farms Smoked Chicken Tostada

Poblano Demi Glace, Jalapeño, Avocado, Manchego 11.

Pecan Crusted Brie

Habanero Jelly, Seasonal Fruit 9.

Mejillones En Caldillo

Mussels, Cilantro, Red Chili Ginger Broth, Scallion 13.

Chicharrones De Calamares

Calamari, Sweet Peppers, Onions, Olives, Cumin Lime Aioli, Sweet Chile Sesame Mojo 13.

Guacamole A La Mesa

Pickled Jalapeño, Pico de Gallo, Lime 11.

Ostiones A La Lamas

East Coast Oysters, Spinach, Smoked Bacon, Green Chile Crema, Manchego Cheese 13.

Seviches/Ceviches/Cebiches

***Tuna Taquitos**

Wasabi Lime Mustard, Yuzu, Local Microgreens, Avocado, Bluegrass Soy Sesame Powder 15.

Crab and Yellow Tomato

Lemon, Cilantro, Jalapeno 17.

***Hawaiian Wahoo Tiradito**

Aji Rocoto, Ginger, Soy 15.

Wild Caught Shrimp

Avocado, Tomato, Jalapeno 15.

***Line Caught Bigeye Tuna**

Sesame, Scallion, Coconut, Ginger 17.

***Oyster "Bloody Mary" Shooters**

Miyagi Oysters, Tomato, Horseradish, Absolut Peppar Vodka 15.

***USDA Prime Beef Tenderloin**

Cumin, Aji Amarillo, Toasted Garlic 15.

Seviche Tasting 3-25. 5-41.

There is a \$5 additional charge for tastings that include the Crab or Beef Tenderloin seviches.

All of our seafood comes from sustainable sources and is harvested in a manner that does not harm the environment. We proudly follow the guidelines of the Monterey Bay Aquarium Seafood Watch Program.

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness

Ensaladas

Spinach and Roasted Pear

Strawberries, Capriole Farms Goat Cheese, Black Walnuts, Balsamic Mustard 9.

California Iceberg

Tomato, Red Onion, Egg, Carrot, Point Reyes Bleu, Balsamic Vinaigrette 7.

Roasted Baby Beets

Flavors of Arugula, Capriole Goat Cheese, Champagne Mustard Vinaigrette 11.

****Green Chile Caesar***

Romaine, Pumpkin Seeds, Parmigiano Reggiano, Spicy Garlic Croutons 9.

Entradas

****Atun de Chefe***

Chef's daily creation of fresh sustainable tuna Mkt.

Macadamia Crusted Pacific Halibut

Cranberry Couscous, Habanero, Passion Fruit 29.

Striped Bass and Spicy Crab "Cigar"

Toasted Macadamia Arroz, Red Chile Ginger Butter 31.

Wild Alaskan Salmon

Rock Shrimp Chaufa, Pineapple Ginger Salsa, Sesame Mojo 33.

Fideo

Seared Sea Scallops, Angel Hair Pasta, Artichoke Hearts, Asparagus, Truffle Goat Cheese, Toasted Pine Nuts 31.

Wild Caught Mahi Mahi Tacos

Green Cabbage, Cumin Lime Aioli, Pico De Gallo 15.

Plato Del Gaucho

Chef's daily creation of roast, chop or steak Mkt.

Churrascos De Argentina

Black Angus Skirt Steak, Chimichurri, New Red Potato Mash 27.

****Filete Al Poblano***

USDA Prime Beef Tenderloin, Smoked Poblano, Point Reyes Bleu, Demi Glace, New Red Potato Mash 35.

Sous Vide "Pollo Asado"

Gerber Farms Organic Chicken, Wild Mushroom Truffle Couscous, Tomato Butter 25.

Roasted Vegetable and Kenny's Kentucky Gouda Chimichanga

Butternut Squash, Serrano Chile, Toasted Pumpkin Seed, Tomato Butter, Arroz 17.

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Chef/Owner: Anthony Lamas
www.sevicherestaurant.com

\$5 split charge
20% gratuity added to parties of 6 or more

¡Buen Provecho!